



Thank you for choosing the Sofraga Palacio Restaurant to enjoy our gastronomic offer.

We are a venue dedicated to offering a menu based on quality products and proximity, each of them selected with great care, but above all, we are specialised in fresh fish cuisine.

If you suffer any kind of food allergy or intolerance, please consult with our catering department about the possibility of adapting the dishes.

We hope you enjoy your experience with us.



STARTERS

KIDNEY BEANS

with mushrooms and slaughter meat

10.50€

REVOLCONAS POTATOES

with Soria's rasher of bacon

13.95€

CROQUETTES NEST

boletus, iberian ham and garlic prawns

16.50€

GRILLED VEGETABLES

seasonal with extra virgin olive oil

16.50€

FRENCH-STYLE RED TUNA TARTAR

with oil toasts

22.50€

ANCHOVIES FROM SANTOÑA "00"

with tomato carpaccio and oil toasts

22.50€

BARRAQUEÑO AND LA ADRADA CHEESE BOARD

with artisan jam and quince jelly 

23.50€

OUR ACORN-FED IBERIAN

loin, salchichón and chorizo natural tomato
and extra virgin olive oil

20.50€

IBERIAN FIELD-FED CURED HAM

with toasts, natural tomato and extra virgin olive oil, 100 grs.

20.50€

ACORN-FED IBERIAN HAM D.O. GUIJUELO

with toasts, natural tomato and extra virgin olive oil, 100 grs.

27.50€

FOIE NOUGAT 
with raspberries and walnuts and raisins bread 16.95€

RED TUNA ANTI-SALAD 
with fried egg and crystal shrimps 19.95€

GRILLED ROCK OCTOPUS 
with truffled potato cream 24.50€

SUCKLING LAMBS SWEETBREADS
sautéed with tender garlic 27.55€

SALADS

MONTENEBRO CHEESE SALAD 
with caramelised onion, cured beef jerky,
walnuts and Santa Teresa quince vinaigrette 16.50€

PREMIUM TOMATO SALAD 
tuna belly and local pickles 18.50€

CLASSIC SALAD 
letucce hearts, tomato, avocado, asparagus, tuna,
boiled egg, corn, marinated olives and purple onion 16.50€

RICES

CALASPARRA RICE

with vegetables and boletus

17.95€

BOLETUS RISOTTO

with duck foie grass

18.50€

A BANDA RICE

with shrimp from Huelva and kimchi alioli

22.50€

RICE WITH GRILLED AVILEÑA'S T-BONE STEAK

27.50€

IBERIAN CHEEK CANNELLONI

parmesan and truffle cream

23.95€

FISHES

COD CHEEKS WITH PIL PIL SAUCE

confited potatoes to rosemary and poached egg

23.50€

GRILLED JIG SQUID

with kimchi alioli

24.95€

BAKED COD BACK

with vizcaine sauce

22.50€

RED TUNA TATAKI

wakame seaweed, chipotle mayonnaise and cured yolk

25.50€

MEAT

STEAK TARTAR



of Avileña's veal tenderloin

20.95€

SUCKLING LAMB SHOULDER



from Castilla y León, roasted in the traditional way

29.95€

SUCKLING PIGLET



roasted in the traditional way with confit potatoes

27.50€

GRILLED T- BONE STEAK OF AVILEÑA VEAL



700 grs aprox.

29.95€

GRILLED 60 DAYS MATURED T-BONE BEEF STEAK

1 kg aprox.



65.95€

ENTRECÔTE OF AVILEÑA VEAL



grilled with confit potatoes and 'Padrón' peppers

23.95€

SIRLOIN OF AVILEÑA VEAL



with confit mushrooms, Port sauce and foie grass

26.95€

SUCKLING LAMB CHOPS



with baked potato and grill oil

26.95€

ACORN-FED IBERIAN PORK LOIN



with roasted potato with lemon,
mushrooms duxelles and Iberian ham

23.95€

HOMEMADE DESSERTS

FINE PUFF PASTRY CAKE, PASTRY CREAM AND PIPPIN APPLE

accompanied by cinnamon ice cream       7.95€

CHEESE CAKE  

and artisanal red fruit jam 7.95€

CHOCOLATE AND WALNUT BROWNIE     

on chocolate sauce and vanilla ice cream 7.95€

GRANDMA'S BISCUIT CAKE     

with hot chocolate sauce 7.50€

POMACE CREAM ICE CREAM    

7.50€

MANGO TART   

7.95€

NATURAL FRUIT SALAD

7.50€

TIRAMISÚ    

7.50€

SWEET WINES (by the glass)

D.O. MONTILLA MORILES

Conde de la Cortina	4.00€
<i>Pedro Ximénez 100%. Bo. Alvear</i>	

D.O. MÁLAGA Y SIERRAS DE MÁLAGA

Málaga Virgen	4.10€
<i>Pedro Ximénez. Bo. Málaga Virgen</i>	

D.O. SOMONTANO

Gewürztraminer dulce	6.20€
<i>Gewürztraminer 100%. Bo. Enate</i>	

D.O. NAVARRA

Gran Feudo	4.90€
<i>Moscatel 100%. Bo. Chivite</i>	

OPORTO

Dow's Tawny	4.70€
<i>Bo. Dow's Port</i>	

Dow's LBV	5.50€
<i>Sousao, Tinta Barroca, Tinta Roriz, Touriga Franca, Touriga Nacional.</i>	

HUNGRÍA

Tokaji Château Dereszla Aszú 5 Puttonyos	9.50€
<i>Furmint, Hárslevelű, Sárgamuskotály, Zéta</i>	
<i>Bo. Château Dereszla</i>	

FOOD ALLERGENS



GLUTEN



CRUSTACEAN



EGGS



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY



MUSTARD



SESAME



SULPHITE



LUPINS



SHELLFISH